



# Basic Coffee Knowledge

## General Information

The distinction of having completed Basic Coffee Knowledge confirms that the certified person has a competency in entry level coffee basics. The student will get a broad introductory overview without specific prior knowledge. He/she will be able to choose the areas of coffee skills and knowledge where he/she would like further education.

## Target Audience

A certification in Basic Coffee Knowledge is recommended for:

- Newcomers to any part of coffee.

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## Trainer, Certifier and Attendee information

### Trainers

Courses will be organised by Authorised SCAE Trainers (AST's) experienced in this field of expertise.

A full list of active ASTs is available on [www.scae.com](http://www.scae.com).

Training can be carried out in with non-certified AST's but the course curriculum must be covered to enable attendees reach an acceptable level to meet certification standards.

### Certifiers

Certification can only be conducted by an SCAE Authorised Trainer, who is certified and calibrated in this particular module. Certifiers will be subject to an SCAE Calibration at least every 2 years.

### Attendee Pre-requisites

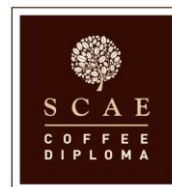
Certificates in the following SCAE Coffee Diploma Courses are recommended before sitting this course.

None

# Basic Coffee Knowledge

## Course theory

Learning Objective	Learning Content
Understand coffees history	Establish Arabicas origins in Ethiopia
	Describe how the cultivation of coffee spread across the world
	Describe how the consumption of coffee spread across the world
Understand the current coffee industry	Detail the size of the coffee industry: Who are the main producing countries, who are the main consumers.
	Briefly detail how coffee is traded: the stock markets, direct trade, ethical schemes
Understand the range of flavours available through coffee:	Explain there are numerous coffee species of which Arabica and Robusta are the most commonly available
	Detail the differences between Arabica and Robusta both in terms of cultivation and flavour
Through explaining key varieties	Explain that origin/terroir affects flavour
	Highlight the flavour differences of major coffee producing regions
Through explaining the importance of origin/terroir	Briefly detail wet and dry process and how it affects flavour (pulp natural/semi washed may be mentioned)
Through explaining key processing methods	
Understand the basic process of roasting	Explain the three main processes: drying, roasting, cooling
Understand how roasting affects the flavour	
Understand the basic changes coffee goes through	Explain the diminishing acid flavours and the increase in sweetness and bitterness as coffee is roasted darker.
	Explain the changes in colour, size, CO <sub>2</sub> , etc in the beans.
Basic understanding of how the body distinguishes flavour	Explain the limitations of the tongue (salt/sour/bitter/sweet/umami), and the importance of aroma. Explain the relevance of this when conducting a cupping
Understand how to conduct a basic cupping	Explain the basic steps to conducting a cupping
	Conduct a cupping (or more simple brewing process, e.g. French Press, if facilities are not available), with a minimum of two Arabicas and a Robusta. The Arabicas should demonstrate contrast in flavours and regional character, e.g. an acidic Kenyan with a rich bodied Sumatran or Brazil



Understand the range of brewing methods available and the different styles of drinks achievable	Introduce the range of brewing methods used across the world, including filter/drip, ibrik, espresso, French Press etc
Understand the basic principles of extraction	Explain the basic principles of dose, grind texture, time, water to coffee ratio etc.



## **Basic Coffee Knowledge Course and Certification Structure**

### **Structure**

There is a written examination.

There is a brief practical examination.

Certification in Coffee Introduction does not necessarily have to be taken as part of an educational course.

### **Supplied by Trainer/Certifier**

Coffees to cup

### **Additional recommendations for trainer/certifier to supply**

Presentation materials, notes

### **Supplied by Student**

None



## Basic Coffee Knowledge Written Exam

### Structure

2 x written exams are available. They are mixture of multiple choice and written answers.  
The certifier selects the exam for the attendee.

Each has 30 questions, which can be alternated between certifications.  
Only one exam per participant.

Attendees must finish the written exam in 30 minutes.

All exams are closed-book exams.

Total score available for the written test is points.

The pass rate for the written test is

Total score for the practice exam is 9 (3 per correctly distinguished coffee)

Total pass rate (written & practice): 70%



## Basic Coffee Knowledge Practical Exam

### Structure

The practical exam runs as follows:

During the lesson students will taste / cup three coffees. Each coffee will be identified and the flavours described. One will be a Robusta and the other two will be Arabicas of significant different style/origin.

Following this the students will be asked to taste the same three coffees blind and have to match the lettered cups (A,B and C) with the original descriptions.

Total score available for the practical test is    points.

The pass rate for the practical test is    points.

### Notes

### Practical Objective

### Method

To understand the key flavour differences between Arabica and Robusta. To understand the regional variances that can exist in coffee

Cupping

none

